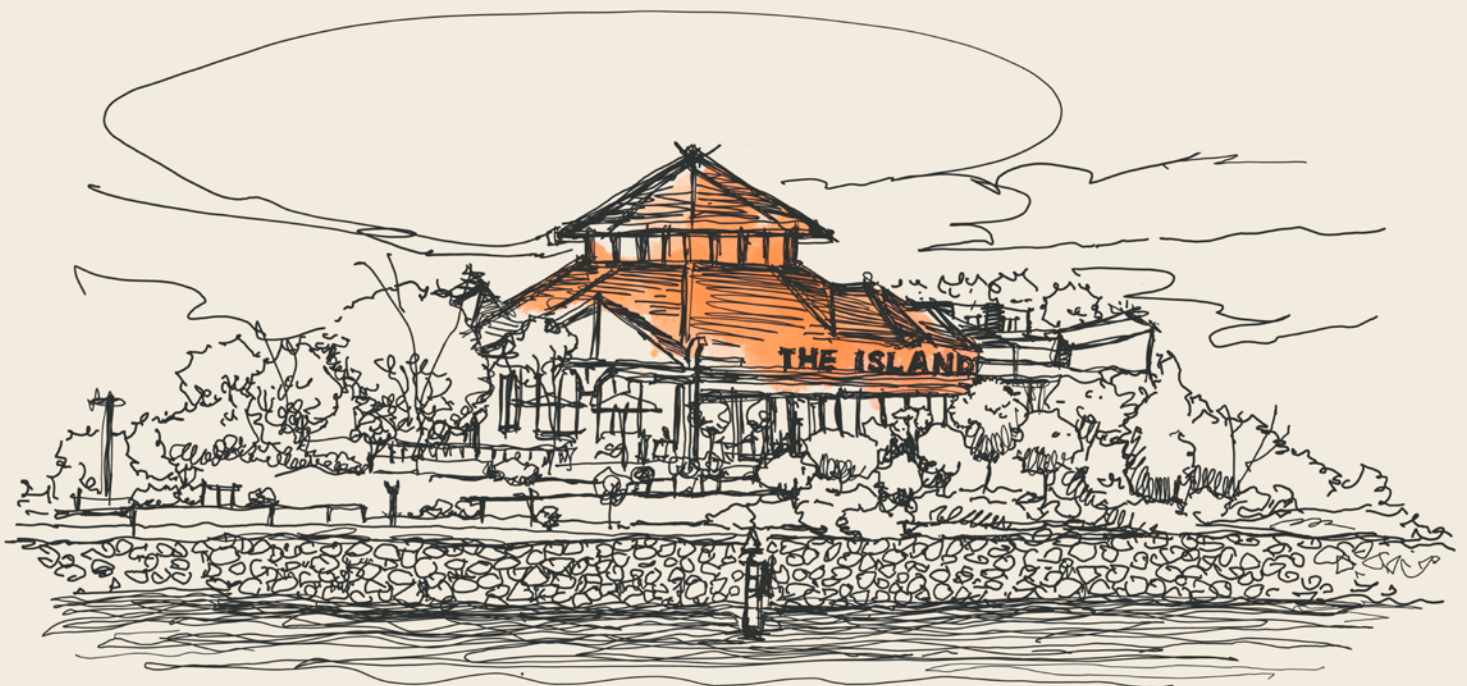


You're on Island time now...

Sitting in the picturesque Elizabeth Quay precinct,
The Island Brewhouse is an oasis on the Swan River.
Away from the hustle and bustle of the city, you can sit
back, relax, enjoy our hospitality and take in the view.





THE ISLAND
at Elizabeth Quay

TEAT

LARGE PLATES

Scotch Fillet 250g GF	56
Dry-aged beef, duck fat potatoes, charred broccolini, bush pepper jus	
Chicken Parmigiana	38
Napoli sauce, smoked ham, mozzarella, garden salad with maple & mustard dressing, fries	
Beer Battered Fish & Chips GFO	36
Little Island Pale Ale battered NZ fish, garden salad with maple & mustard dressing, fries, homemade tartare, lemon	
Grilled Market Fish GFO	MP
Creamy parmesan polenta mash, kalamata olive & caper tomato ragu, pangrattato, herb oil	
Eggplant Lasagna V, VVO, GF	34
Roasted eggplant, tomato sugo, mozzarella, garden salad with maple & mustard dressing, roasted potatoes	
Crispy Skin Chicken GF	35
Mediterranean eggplant & chickpea stew, chorizo jam	
Stout Braised Beef Cheeks GF	45
Wattleseed potato mash, demi glace, pickled shallot	
Porterhouse Steak Sandwich GFO	37
Donnybrook Pink porterhouse, confit cherry tomato, smoked scamorza, umami sauce, Little Island XPA caramelised onion, festival lettuce, crunchy bread roll, fries	
Make me vegan with chimichurri mushrooms!	32
Margaret River Smashed Wagyu Beef Burger GFO	34
American cheese, tomato, pickle, festival lettuce, tomato chutney, burger sauce, pretzel bun, fries	
+ bacon	6
+ gluten free bun	6

V Vegetarian VV Vegan GF Gluten Free O Optional N Contains Nuts S Contains Shellfish

SALADS

Classic Caesar GFO	25
Cos lettuce, crispy bacon, sourdough croutons, soft boiled free-range egg, homemade anchovy dressing, shaved parmesan	
The Island's Garden Salad VV, GF, N	22
Seasonal mesclun, cherry tomato, cucumber, charred capsicum, green beans, green herb vinaigrette, saltbush dukkha	
Charred Broccolini & Pickled Fennel Salad V, VVO, GF, N	26
Grilled halloumi, charred broccolini, caramelised pumpkin, pickled fennel & chilli, toasted almonds, orange & ginger vinaigrette, herbs	
+ marinated chicken tenderloins GF	12
+ poached Australian prawns GF, S	14

SIDES

Duck Fat Potatoes GF	10
Rosemary, saltbush	
Charred Winter Greens V, VV, GF	10
Lemon myrtle oil, toasted seeds	
Wattleseed Potato Mash V, GF	10
Roasted Pumpkin V, GF, VVO	10
Honey glaze, herbs	
Homemade Flat Bread V, VV, GFO	8

NIPPERS

Beef Slider & Fries	17
Cheese, lettuce, tomato sauce, brioche bun	
Battered NZ Fish & Fries GFO	17
Margherita Pizza V, VVO	16
Nuggets & Fries	15
+ Juice box, your choice of apple or orange	4

V Vegetarian VV Vegan GF Gluten Free O Optional N Contains Nuts S Contains Shellfish

PIZZAS

All our pizzas are hand stretched and naturally risen, topped with our very own pizza sauce using Italian tomatoes. As pizzas are made in a separate section, they may be served at a different time to other meals.

Pizza Bianca VV	18
Confit garlic, rosemary, sea salt	
Margherita V, VVO	25
Tomato base, fior di latte, fresh tomato, basil	
Annabella's	33
Tomato base, mozzarella, pepperoni, pickled red onion, chilli	
The Drop In Burrata V	30
Tomato base, mozzarella, roasted cherry tomato, fresh burrata, basil, olive oil, balsamic glaze	
The Esplanade S	36
Garlic cream base, mozzarella, prawns, fish, squid, scallops, cherry tomato, zucchini, capers, lemon, micro herbs	
Florence V, VVO	30
Truffle cream base, smoked scamorza, mixed mushrooms, baby spinach, fried enoki mushroom	
The Duke	35
Tomato base, mozzarella, free range leg ham, free range chicken, pepperoni, sundried tomato, fresh rocket	
Grand Palace	34
Tomato base, mozzarella, Moroccan spiced pulled lamb, roasted capsicum, red onion, tzatziki yogurt, fresh herbs	
+ vegan cheese	6
+ gluten free base	6

Please note that while these bases are made without gluten, they are cooked in the same oven as our other pizzas and are not suitable for coeliacs.

DESSERTS

Classic Crème Brûlée V, GF	19
Fresh berries, mint	
Warm Spiced Apple Crumble VV	19
Vanilla custard	
Sticky Date Pudding V	19
Native toffee drizzle, wattleseed cream	
Homemade Seasonal Sorbet VV, GF	16

V Vegetarian *VV* Vegan *GF* Gluten Free *O* Optional *N* Contains Nuts *S* Contains Shellfish

SNACK MENU (3-5PM)

Fries *VV, GF* 15
Homemade aioli

Homemade Flat Bread & Dips *VV, GFO* 19
Served with the below dips:

Burnt Carrot Hummus Dip *VV, GF*

Middle Eastern Warm Fava Bean Dip *VV, GF*

Romesco Dip *VV, GF, N*

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Pizza Bianca *VV* 18
Confit garlic, rosemary, sea salt

Margherita *V, VVO* 25
Tomato base, fior di latte, fresh tomato, basil

Annabella's 33
Tomato base, mozzarella, pepperoni, pickled red onion, chilli

The Drop In Burrata *V* 30
Tomato base, mozzarella, roasted cherry tomato, fresh burrata, basil, olive oil, balsamic glaze

The Esplanade *S* 36
Garlic cream base, mozzarella, prawns, fish, squid, scallops, cherry tomato, zucchini, capers, lemon, micro herbs

Florence *V, VVO* 30
Truffle cream base, smoked scamorza, mixed mushrooms, baby spinach, fried enoki mushroom

The Duke 35
Tomato base, mozzarella, free range leg ham, free range chicken, pepperoni, sundried tomato, fresh rocket

Grand Palace 34
Tomato base, mozzarella, Moroccan spiced pulled lamb, roasted capsicum, red onion, tzatziki yogurt, fresh herbs

+ vegan cheese 6

+ gluten free base 6

Please note that while these bases are made without gluten, they are cooked in the same oven as our other pizzas and are not suitable for coeliacs.

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